

Belgium Pale Ale by Zagorzyn

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **8.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (61.2%) | 80 % | 7 |
| Grain | Słód Monachijski | 1 kg (20.4%) | --- % | 15 |
| Grain | Słód Caramel Pils | 0.3 kg (6.1%) | --- % | 150 |
| Grain | Słód zakwaszający | 0.3 kg (6.1%) | --- % | 5 |
| Grain | Słód cookie | 0.3 kg (6.1%) | --- % | --- |